

Thank you for coordinating your efforts, to create a food establishment, with the Utah Department of Agriculture and Food (UDAF). Enclosed is a summary of some of the requirements that a food establishment must meet before opening for business in Utah.

A brief summary of the minimum requirements that must be met are as follows:

- A utility sink for washing cleaning tools and disposing of mopwater.
- A clean room for any area where exposed food will be handled, processed, or packaged. This room shall be constructed with the following provisions:
  - An indirectly drained three compartment sink with dual drainboards.
  - A hand wash sink to be used exclusively for handwashing.
  - Floors, walls and ceilings that are smooth, light-colored, durable easily cleanable and nonabsorbent.
  - All lights must be shielded.

UDAF requires a plan submittal of the floor layout, with reference to pertaining items being in compliance, and subsequent approval before construction or remodeling. After construction and before opening, a pre-opening or pre-operational inspection is required to ascertain compliance. Plans may be sent in or dropped off at the:

Utah Department of Agriculture and Food  
c/o Regulatory Services  
350 North Redwood Road  
P.O. Box 146500  
Salt Lake City, UT 84114-6500

Please contact us at 801-538-7124, when the facility is ready for an inspection. If you have any questions, please don't hesitate to call the above number.

Respectfully:

Ron Ivie, Compliance Officer  
Regulatory Services

Enclosures:  
Food Establishment Requirements  
Labeling Information